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SECURITY INFORMATION

REPORT

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COUNTRY USSR (Carpatho-Ukraine)

DATE DISTR. 30 Sept. 53

SUBJECT The Uzhgorod Meat Combine

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DATE OF INFO

THIS IS UNEVALUATED INFORMATION

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1. The Uzhgorod Meat Combine (Myaso Kombinat) was located on Ulitsa Pobeda in a plant built about 1937, and covering an area about 250 x 300 m. By eastern European standards the plant was considered well-equipped and adequately mechanized.

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There were approximately 40 employees at the Combine in 1952.

2. The Combine had three refrigeration rooms. One was approximately 15 x 20 m. and had a small pre-refrigeration chamber. Another, about the same size, was considered a reserve refrigeration room. The third was a smaller shop refrigeration room. These rooms were located in the left wing of the main building between the belly-salting shop and the distributor's office. There was no storage space except these refrigeration rooms.

3. The sources of livestock for the Combine were the kolkhozy around Uzhgorod. Cattle and hogs were also imported from Hungary. Livestock deliveries were irregular and independent of the seasons. The Combine had two stables for cattle, one for hogs, and one for sheep. Hogs and sheep were slaughtered immediately after delivery and not kept alive even for one day. Hay was bought only as it was needed to feed cattle, sometimes kept on hand for a few days, because there was no space to store fodder except in the open courtyard.

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4. As of 1952 approximately 45 head of cattle were slaughtered at the Combine daily, [] the capacity was about 100 head daily. Hogs and sheep were also slaughtered there. [] the fat yield per head [] was very poor. The fat was melted in big pots [] always worked with the hide and head-off type of carcass dressing. The average live and carcass weights of the slaughtered livestock were:

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	<u>Live Weight</u>	<u>Carcass Weight</u>	<u>Dressing Percentage</u>
Cattle	300 kg.	120 kg.	60 %
Sheep	30 kg.	15 kg.	50 %
Hogs	100 kg.	75 kg.	35 %

5. The Uzhgorod Meat Combine distributed livestock products only in the form of refrigerated meat in quarters of cattle and halves of hogs and sheep.

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[] the demand for the meat was always greater than the supply. Customers transported meat away from the Combine in their own vehicles. As of 1952 [] about 80% of the meat produced went to military units in Uzhgorod. The Combine did not produce cured or canned meats.

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6. Sanitary conditions at the Combine were adequate. A veterinarian and his assistant examined every piece of meat before it was taken to the refrigeration rooms. The offices, shops, and other parts of the plant were kept sufficiently clean. However, the only medical help available to the employees was in the form of first-aid kits.

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